HOUSE OF TOWNEND

Gevrey-Chambertin 1er Cru Corbeaux 2024, Domaine Sérafin, 6 x 75cl



Price	£420.00
Code	GEVR036

This 1er Cru is situated just outside the village of Gevrey adjacent to the Grand Cru of Mazis-Chambertin. Within the Corbeaux vineyards there is a small 0.45ha walled vineyard (a Clos) which is owned exclusively by the Sérafin family. Planted on deep clay and rocky soils, the vines are 55 years old, or as Frédérique says, "… they are now at the end of their adolescence!"

Tasting Notes:

This is a powerful, rich, and full bodied Pinot Noir that balances intense dark fruit flavours with a firm structure, defined by a distinct earthy minerality. The fruit richness comes from the clay and the tight, mineral structure from the limestone and rocks. The finish is brooding with a fine fruit intense succulence.

HOUSE OF TOWNEND

Specification	
Vinification	Hand-picked, 100% destemmed, fermented in 100% new oak and aged for 18 months.
Size	75cl
Drinking Window	Drink from 2029
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Gevrey-Chambertin
Type	Red Wine
Grapes	Pinot Noir
Genres	En Primeur, Fine Wine
Vintage	2024
Body	Elegant, refined and supple
Producer	Domaine Sérafin
Producer Overview	This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Goulley, the niece of Christian Sérafin, who has been working alongside her uncle for over ten years now, is now very much the winemaking driving force at the domaine, while Christian slows down. Although the baton has been handed over, the wine making philosophy hasn't changed. These wines are hand crafted, with old vines and low yields central to the winemaking here. A cool ten day maceration helps create a stunning richness and concentration with the diligent use of new oak and the non-filtration of the wines being key to the Sérafin style. They continue to destem around 70% of the bunches. The grapes are fermented at a relatively high temperature and enjoy up to 100% new oak ageing.
Closure Type	Cork